



LA BASTIDE BOURRELLY

Mathias Dandine

Starters

Tortellini pasta with celeriac, squash and truffle,
Celeriac juice perfumed with truffle, herbs emulsion,
Grated black truffle 46€

Winter vegetables small tartlet with black truffle from Provence
Vegetables vinaigrette perfumed with truffle 46€

Roasted sea scallops with walnut crackers
Watercress, slowly cooked Chinese artichoke perfumed with walnut wine from Provence 38€

Main courses

Red mullet and Camargue mussels, tubers of Chervil,
"Bouille" style sauce 54€

Fillet of roasted seabass, stuffed with black truffle,
Jerusalem artichoke in all textures, onion juice,
Grated black truffle 58€

Roasted saddle of rabbit and blue lobster,
Vegetables from the season with black truffle from Provence and gravy 58€

Pheasant pie with foie gras,
Seeds salad and gravy perfumed with black truffle 56€

Cheese assortment 25€

Dessert

Chocolate cake, biscuit, cream and mousse of Guanaja Grand Cru and hazelnut
Hazelnut mousse and ice-cream, caramelised almonds 24€

Suzette Soufflé Crêpe with Grand Marnier and frosted orange 24€

Revisited Savarin with Grand Marnier and clove ice cream 24€

TAX AND SERVICE INCLUDED – BEVERAGE NOT INCLUDED

You have the allergies list on request

Meat from France



LA BASTIDE BOURRELLY

Mathias Dandine

● Lunch Menu “Business club”

For all entire table

For lunch from Tuesday to Friday without public days

Starter – main course – dessert Ask our Maître d'hôtel

2 courses 75€ - 3 courses 85€

● The Grand Menu Bourrelly “Discovering the Black Truffle”

The same menu for all entire table

Les agapes...

Traditional pissaladière bread

The « mises en bouches » from the season

Winter vegetables small tartlet with black truffle from Provence
Vegetables vinaigrette perfumed with truffle

Tortellini pasta with celeriac, squash and truffle,
Celeriac juice perfumed with truffle, herbs emulsion,
Grated black truffle

Fillet of roasted seabass, stuffed with black truffle,
Jerusalem artichoke in all textures, onion juice,
Grated black truffle
and / or

Pheasant pie with foie gras,
Seeds salad and gravy perfumed with black truffle

Our parfait glacé cake with truffle,
Vanilla from Madagascar cream and jelly,
Pear, celeriac and black truffle juice,
Puffed buckwheat

Agapes and 4 Courses – 130€ - Wine pairing, 4 glasses of 8cl. 64 €

Agapes and 5 Courses – 150€ - Wine Pairing, 5 glasses of 8cl 80 €

Cheese selection « From the south », supplement of 25 €

● Children Menu

One meat or fish with garnish, one dessert

Ask for the maître d'hôtel 30€

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